

# MASSACHUSETTS PLOUGHMAN



VOL. LVIII. - NO. 7.

BOSTON, MASS., SATURDAY, NOVEMBER 12, 1898.

WHOLE NO. 2968

**MASSACHUSETTS PLOUGHMAN**  
NEW ENGLAND JOURNAL OF AGRICULTURE

Official Organ of the N. E. Agricultural Society

**LINUS DARLING,**

Proprietor.

ISSUED WEEKLY AT

10 AND 12 FEDERAL AND 79 MILK ST.,  
BOSTON, MASS.NEW YORK OFFICE,  
150 NASSAU STREET, NEW YORK CITYTERMS:  
\$2.00 per annum, in advance. \$2.50 if not  
paid in advance. Postage free. Single copies  
5 cents.No paper discontinued, except at the option of the  
proprietor until all arrears are paid.All persons sending contributions to THE  
PLOUGHMAN for use in its columns must sign  
their names, not publishing them on the  
page where they will be guaranteed of good faith, otherwise they will  
be consigned to the waste-basket. All matter  
intended for publication must be written on  
one side of the paper, with ink, and upon but one side  
of correspondence from particular farmers, giving  
the results of their experience, is solicited.  
Letters in full, which will be printed or not, as  
the writer may wish.THE PLOUGHMAN offers great advantages to  
advertisers. Its circulation is large and among the  
most active and intelligent portion of the com-  
munity.Rates of Advertising:  
12 1-2 cents per line for first insertion.  
5 1-4 cents for each subsequent insertion.**AGRICULTURAL.**KEEP the hopper of the milk mill  
full, that is to say, feed the milk cow  
liberally.A WASTE of time that is unpleasant  
as well as useless, is that spent in dredging  
a job that must be done.If part of the orchard land is heavy  
and little inclined to clay, plant the pear  
trees upon it, dwarf and standard.As the long evenings come on, re-  
solve to learn something new every  
twenty-four hours. No danger of know-  
ing too much from winter study.J. H. HALE, the Georgia peach grower,  
reports a big and successful peach crop  
this year from his Georgia orchard. His  
Connecticut crop, however, was a failure.To keep grapes some time after pick-  
ing, a thoroughly dry place with good  
ventilation should be selected. Do not  
pack them too deep and do not disturb  
until wanted.TAR is used for wounds in trees with  
good results. Some consider it much  
better than grafting wax or paint. Car-  
bolic acid is sometimes added to coal tar  
with success.TIME is well-spent in collecting a  
few dry leaves in fence corners, ditches,  
etc., and storing them for use. A lot of  
marsh hay will be useful for mulching  
strawberries.THOSE who have really choice apples,  
can, if they try, find special markets for  
them from keepers of high grade res-  
taurants and similar establishments. Not  
one in a hundred growers has many  
fancy apples.CHAMPION quinces color later than  
the Orange or other varieties, and may  
be picked before they become yellow,  
but in any event they should be picked  
later than the Orange whether they are  
colored or not.RYE makes much fall and winter  
feed for the stock farmer and is especially  
valuable to afford a variety during  
the dry fodder season. It makes an  
early and vigorous start in spring, pre-  
ceding the grass as pasture and returns  
almost as good a crop as it had not  
been grazed.THE Northern Spy is a variety often  
highly recommended, but in actual ex-  
perience one does not often meet a  
grower who has made any money from  
this kind. While the fruit is of good  
quality and always takes well in the  
market, the tree in order to bear well-  
shaped fruit and much of it, requires  
petting such as would make the Bald-  
win produce enormous crops.**Some Suggestions for the Season,**

The progressive dairyman should al-  
ways be alive to whatever will tend to  
improvement in his herd and in re-  
turns from the same. In preparing  
the herd for winter a careful survey  
should be made with the view of weed-  
ing out any poor or unprofitable ani-  
mals.

Taken for granted that the dairyman  
has been doing his best in selecting,  
breeding and caring for the herd, yet  
hardly ever a season passes when from  
some cause or other there will not be  
more or less trouble or failure with  
cows, rendering it necessary that change  
should be made to keep it in the best  
working condition.

Cows however good will grow old  
and must in time be replaced. Some  
will last longer than others, but after a  
certain age they are liable to fail sud-  
denly — perhaps after being wintered  
through — and prove a total loss.

Sometimes there will be trouble with  
the udder or teats — particularly where  
high feeding is practiced — and if a cow  
is very much inclined this way, it will  
be better to get rid of her rather than  
be under the necessity of treating her  
for the difficulty, usually with the re-  
sult of partial or entire failure in the  
end.

Then there are the healthy cows but  
unprofitable to keep, either because they  
give too little milk or that which is poor  
in quality, or perhaps are disposed to  
go dry too long. Now here is where  
accurate tests should be made to deter-  
mine the matter. But some good judg-  
ment will be needed here in order to  
prevent mistakes from being made. It  
will not be safe to rely either on the  
test for quality of milk, or the amount  
given alone. For instance a cow may  
give a comparatively small yield of  
milk, but from its superior richness and  
the habit of holding out, may really be  
more valuable than another that would  
give a much larger amount, but of a  
poorer quality.

Again a cow may test quite low in  
butter fat and still be such a good milk-  
er that it will fully make up for the  
lack of richness and be a profitable ani-  
mal to keep. The Babcock test and the  
scales will determine this matter much  
more definitely than can be done in any  
other practical way.

Here is an item from a farm journal  
that will throw some light on this point:  
"In many common dairies an expert  
judge will find cows capable of produc-  
ing 10,000 pounds of milk in a year,  
but the owner does not know which  
cow it is. The writer once bought a  
cow that gave over 10,000 pounds of  
good milk the first year. This milk at  
\$1 per hundred pounds brought over  
\$100."

Of course these are exceptional cows  
in milk yield, and more so if of average  
quality, but it shows that without some  
kind of means for determining the in-  
dividual merit of cows, very many farmers  
would be at a loss as to which are their  
best or poorest animals.

Now in case farmers in a community  
proprietary a creamery or cheese factory  
where the milk is paid for according to  
test, there is a chance for misunder-  
standing and perhaps dissatisfaction,  
from the want of a little knowledge or  
calculation. For instance, farmer A's  
cows — perhaps Jerseys — gives rich milk  
and it goes well in test. Farmer B has  
what he calls a good herd of another  
breed, or perhaps common stock, but  
the test is considerably lower than his  
neighbor's, and forthwith he contends  
the test and is dissatisfied with the re-  
sults altogether.

The test is all right in determining the  
merits of individual cows — along with  
the scales — and to form a basis for the  
payment of milk, but in judging of the  
comparative merits of different dairies  
or herds, the monthly returns are a  
better guide. Here Mr. B's cows may  
go ahead of Mr. A's, as has not fre-  
quently been the case; hence when  
rightly understood he has no cause for  
complaint, but rather of satisfaction at  
the result. Here is where a little  
knowledge would be of use and save  
trouble.

Again a dairy may make a large  
showing during the best of the season,

then go rapidly down the scale and dry  
off early, while another of moderate  
milking capacity will "hold out" so de-  
termined that it will come in ahead of  
the other at the end of the year.

The aim should be to get the best  
possible herd of whatever breed it may  
be for the purpose wanted, always re-  
membering that, so far as possible,  
quantity, quantity and persist at milkers  
are prime requisites.

Do not condemn a heifer from the  
first year's trial, unless manifestly  
worthless, as often they will greatly im-  
prove and become the best of cows.  
Occasionally it will require several  
years to get at the height of usefulness.  
Neither should one be discarded that  
does extraordinarily well the first year,  
and not as well the second, as causes  
may combine to produce this result that  
will afterward be removed and a good  
serviceable animal be retained in the  
dairy.

These suggestions are calculated both  
for the private dairyman and those who  
patronize a creamery or cheese factory,  
as in either case good, sound sense is  
needed to acquire and keep in the best  
working condition a herd of cows for  
this purpose. E. R. TOWLE.  
Franklin County, Vermont.

**Town Milk Trade.**

The milkman sustains an important  
relation to the city and town. In the  
smaller cities and in villages he comes in  
regular contact with his customers and is  
appreciated by them in proportion to his  
courteous ways, promptness and general  
attention to business and the quality of his goods. To make a  
success he must also be thorough and  
economical in all the details of his dairy-  
ing operations, from the care of his herd to  
that of his cans and other dairy utensils.

Some milkmen in addition to running  
a wagon for the delivery of milk, establish  
a place in a large village or city for  
the sale of milk and other products of  
their dairy and farm, including skim  
milk, cream, buttermilk, cottage cheese,  
eggs, etc. Such a place is very proper-  
called a dairy, and many times that  
word is prefixed by another one, the  
two words making a sort of trademark.  
To illustrate: "Riverside Dairy" has  
been established as a business in the  
city of McCook, Red Willow Co.,  
Nebraska, to our knowledge, since 1892  
and how long before that year we cannot  
say. While the ownership has  
been changed once or twice, at least,  
the name of the business remains the  
same, which has a tendency to give it a  
standing.

Of course when a dairy business is  
established in town, and for that matter  
sometimes when delivery is made direct  
from the farm, there must be some pro-  
vision made for the cold storage of  
milk and other dairy products. Thus  
nothing has been found better adapted to  
that service than a portable creamery with a refrigerator  
combined. Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct from the farm or maintaining a  
business in town, or both, has a portable  
creamery, he not only is provided  
with the means of service than a portable  
creamery with a refrigerator combined.  
Such an article not only affords  
storage for milk, cream and butter, but  
provides for the primary and final  
separation of the cream from the milk.  
Or in other words the Swedish system  
of cream raising can be practised in it,  
and when the cream has risen the milk  
can be drawn from beneath. Further  
a glass or any quantity of milk can be  
drawn at any time. Cream can be  
stored in one of the cans of the creamery,  
if desired, and drawn in the same  
way, through a faucet. Therefore  
when a milkman, either delivering  
direct

**Potatoes and Field Roots for Fattening Lambs.**

This experiment relates to the feeding of lambs bought upon the Montana ranges. The lambs were purchased at Culverton, Montana, from Wm. B. Shaw, the manager of Prospect Ranch. They had been reared on the open range and were part of a lot brought in from the range in the autumn of 1897.

Chief among the objects sought were the following: 1. To ascertain the value of potatoes, mangels and sugar beets respectively as food factors in fattening lambs. 2. To ascertain the outcome from feeding very ordinary range lambs under what may be termed high pressure feeding. There were also secondary objects sought, but of a less important nature. The behavior of the lambs on the diet of roots was the feature of the experiment. Potatoes are largely grown in our state, and in some seasons, as for instance, in 1895, the price falls so low that the marketing of the potatoes is of doubtful advantage. These conditions have very naturally begotten a desire on the part of the farmers to know their precise value in feeding and their relative value for the same use.

The lambs chosen were what might be termed the tail ends of a lot of 300. They were not really culled, but were small in size, and not of so good form as were the major portion of the entire lot. They weighed, on an average, 49.7 pounds when the experiment began. They were from Oxford Down grade sires and from dams that were essentially Merino grades in breeding. They were a little flat of rib and long of limb.

They were divided into three lots of 12 each, as 36 in all were fed. Each lot had a small department of the piggery, 8x11 feet, and all had access to a small yard, 8x20 feet, on the sunny side of the piggery. They were plentifully supplied with water and salt in addition to the other food named. They were weighed every two weeks. Those to which the potatoes were fed are spoken of as lot 1; those to which mangels are referred to as lot 2; and those to which sugar beets were fed are designated as lot 3.

The grain portion of the food fed consisted of corn, barley and oil cake, fed in equal parts by weight. The hay was clover and timothy, the former predominating. The lambs in lot 1 were fed potatoes, those in lot 2 mangels, and those in lot 3 sugar beets. The grain was fed whole and the hay uncut, and they were given of each what they could eat up clean and no more.

The food was estimated at average market values in the state. These were as follows:

Hay, per ton, \$4;	oil cake, per ton, \$22;
corn, per bushel of 56 pounds, 22 cents;	barley, per bushel of 48 pounds, 20 cents;
potatoes, per bushel of 60 pounds, 20 cents;	mangels per bushel of 50 pounds, 5 cents;
sugar beets, per bushel of 50 pounds, 5 1/2 cents.	

These valuations would make the potatoes 33 cents per 100 pounds, the mangels 10 cents, and the sugar beets 11 cents.

The time covered by the entire experiment was 117 days. The preparatory period began Nov. 15, '97, and covered 7 days; the experiment proper covered 98 days. The lambs were sold when fattened to P. Van Hoven, to be retailed in the Twin City markets.

The evenness in the amounts of the food consumed was very marked. Out of a total of 12457 pounds eaten the extreme of difference was only 47 pounds, and this was chiefly from the more grain consumed by lot 3. The average total of food consumed per day was 3.52 pounds; the average amount of roots consumed per day was practically the same by the lambs in each lot. In all instances it was relatively small, not exceeding 1 1/4 pounds per day, notwithstanding that the lambs were given all that they would eat up clean. Although the amounts consumed by the lambs was practically the same, the cost of the food consumed by the lambs in lot 1 was \$3.51 more than that of the food fed to the lambs in lot 2, and \$3.05 more than that of the food fed to the lambs in lot 3.

During the 98 days' feeding of the experiment proper the profit made on the lambs in lot 1 was \$8.50, on the lambs in lot 2, \$11.13. and on the lambs in lot 3, \$13.26. In figuring this profit the lambs were charged virtually at what they had cost when the experiment proper began. This was \$8.34 per 100 pounds, and they were estimated at the close of the same period at \$5 per 100 pounds, the price for which they were actually sold on March 12, '98.

The total average profit made by one lamb in each lot during the experiment proper without any shrink in weight, was as follows:

At the beginning of the experiment on Nov. 15th, the average weight of each lamb in the respective lots was given as below:

At the close of the experiment these weights had increased to the following: Lot 1, 82.5 pounds; lot 2, 80.4 pounds; lot 3, 84.2 pounds.

The average gain, therefore, on the lambs for the 117 days' feeding was 32.9 pounds, 30.6 pounds and 34.6 pounds respectively; the average gain made per month during the experiment proper was 9.2 pounds, and during the entire period of feeding, 8.4 pounds; the average cost of making 100 pounds of gain during the experiment proper was \$4.33, and during the whole feeding period, \$4.51.

A noticeable feature of the experiment is the relatively high cost of the grain portion of the ration. While the grain fed during the experiment proper amounted to \$82.79, the cost of the hay was only \$5.73 or not much more than one-sixth as much. It is also to be noted that while the mangels fed cost only \$1.46, and the sugar beets \$1.64, the potatoes cost \$4.95.

During the experiment proper a profit of but 17 cents was made on the increase in weight over the cost of feed used in making it with the lambs in lot 1. With the lamb in lot 2 it was \$2.72, and with those in lot 3 it was \$4.30. Happy is the country that can furnish foods so cheaply as to make any profit possible on the increase weight made during the fattening period.

The cash returns for 35 lambs, for one died during the experiment, was \$137.06. The entire outlay for the lambs and for the feed fed to them was \$111.45. Hence, there was a profit on the 36 lambs of \$25.61 or 71 cents per lamb.

The lamb that died was in the lot to which mangels were fed. It died but three days prior to the close of the experiment proper. The trouble was trivial in character, but whether it was in any way associated with the feeding of the mangels is not clear.

On better lambs of the same shipment a net profit of \$1.49 per lamb was made during an experiment that was simultaneously conducted. But the more favorable result is not to be attributed entirely to the superior development of the lambs. It is rather to be attributed to the use of cheaper foods. But it is true, nevertheless, that the lambs in the experiment referred to sold for 50 cents more per hundred.

The average value of each lamb in Montana was \$1.62; the average selling price was \$3.89, hence the average advance in value over the cost price \$2.27.

The conclusion, therefore, is legitimate that the food factors fed in this experiment gave very satisfactory returns, even with lambs that were under rather than over the average. The further conclusion is also correct that potatoes are a much more costly food to use in fattening lambs than either mangels or sugar beets. They would seem, however, to be almost equally useful in producing gains.

THOMAS SHAW.  
University of Minnesota.

**Practical Pointers for Profitable Dairying.**

Winter dairying is now much more practicable than formerly, farmers thus taking advantage of the usually higher prices prevailing for dairy products. Still it is yet true that much the largest quantity of milk is produced at this season of the year, and the season brings its own peculiar trials in producing a high quality of butter or cheese.

Milk is much more susceptible to damaging surroundings and changes in hot than in cold weather. This we find true in caring for the cows and stable conditions. The chemical changes which take place in the urine and other droppings of the stock are rapid, and to keep the stable passably clean and sweet, and cows free from filth, especially for the first few weeks after turned to grass, requires a good deal of care and painstaking. Acid germ life, and worse yet, the microbes of taint increase with amazing rapidity in hot weather. The various work of the farm presses till after haying is over, and it is not unlikely that if the care of the cows and milking is entrusted somewhat to hired help, that neglect in some of these matters may cause serious losses.

**PURE WATER ESSENTIAL.**  
The water supply of the pasture has much to do with the quality of the milk. Farmers are liable, at this season of the year, when farm work is pressing, to neglect essential things in certain directions. "Out of sight, out of mind," is true of this matter of looking after the water the cows have to drink in hot weather. The running brooks which give a fairly good supply of water in May and the first of June, dry up as the weather becomes hot, and the cows are found drinking at small stagnant pools where tadpoles and other water vermin swarm. And when slaking their thirst the cows stand in these shallow pools, leave their droppings there, and this water becomes foul in the extreme.

It affords one greater pleasure to care for a fine herd of thoroughbred cows, and if they have been bred for the purpose which you want them, by a process of selection extending through many years,

to properly conduct the water, by spout or pipe, to a drinking trough, finds the same foul conditions present. Spring brooks or mud holes, or stagnant water on any farm, should never be the source of water supply for the dairy cows.

TAIN'T IN MILK.

Tainted milk is a very different condition from milk acid, or in a condition of bacterial ferment. Both conditions, of course, are undesirable, but the former is a menace to health and even life. Too much pains can not be taken to prevent conditions which cause taint in milk. Next to this are conditions of cleanliness in the care of utensils which are used in the handling of milk. This is particularly true in cases where milk is kept on the farm over night. This involves extra labor in keeping the cans, pails and pans properly scoured and scalded. Hot water in hot weather, the hotter the weather the hotter should be the water used in cleansing the milk cans.

TAINT IN MILK.

During the experiment proper a profit of but 17 cents was made on the increase in weight over the cost of feed used in making it with the lambs in lot 1. With the lamb in lot 2 it was \$2.72, and with those in lot 3 it was \$4.30. Happy is the country that can furnish foods so cheaply as to make any profit possible on the increase weight made during the fattening period.

The cash returns for 35 lambs, for one died during the experiment, was \$137.06. The entire outlay for the lambs and for the feed fed to them was \$111.45. Hence, there was a profit on the 36 lambs of \$25.61 or 71 cents per lamb.

The lamb that died was in the lot to which mangels were fed. It died but three days prior to the close of the experiment proper. The trouble was trivial in character, but whether it was in any way associated with the feeding of the mangels is not clear.

On better lambs of the same shipment a net profit of \$1.49 per lamb was made during an experiment that was simultaneously conducted. But the more favorable result is not to be attributed entirely to the superior development of the lambs. It is rather to be attributed to the use of cheaper foods. But it is true, nevertheless, that the lambs in the experiment referred to sold for 50 cents more per hundred.

The average value of each lamb in Montana was \$1.62; the average selling price was \$3.89, hence the average advance in value over the cost price \$2.27.

The conclusion, therefore, is legitimate that the food factors fed in this experiment gave very satisfactory returns, even with lambs that were under rather than over the average. The further conclusion is also correct that potatoes are a much more costly food to use in fattening lambs than either mangels or sugar beets. They would seem, however, to be almost equally useful in producing gains.

THOMAS SHAW.  
University of Minnesota.

**Improving and Caring for the Dairy Herd.**

When we came in possession of our farm it was stocked with native, or what are called here, "scrub" cattle and the owner had for years used a "scrub" bull; in fact he had given the matter of improving his cows no attention whatever. Every year he had bought a cheap bull, then at the end of the season sold him for beef. The result of several years of this kind of breeding was the poorest dairy of cows that I ever knew. I was a young man then, and knew but little about the business of dairying, but when my brother and I bought the farm and stock, and tried to make a living, and pay a mortgage from an income of these cows, we learned something about the difference in cows. We found farmers who were making from two to three hundred pounds of butter per cow in a year, and from our cows we could not make over one hundred pounds of butter, and give them about the same care and feed as the farmer who made two hundred pounds. We began to consider the matter of replacing our native cattle with thoroughbred cattle, and a choice of the breed best adapted to our purpose. At that time the farmers in my locality were just beginning to ship milk to New York City. The price of milk then for the winter months would average about four cents per quart. We now had slage to feed our cows, and we decided we could make more money selling milk in the winter than we could making butter in the summer, and that the breed of cows best adapted to our purpose was the Holsteins. We could not afford to sell our native cows and buy the thoroughbred Holsteins, as the difference in the prices was too great for us to pay. We finally obtained a few grade Holstein cows, and paid a neighbor for the service of a thoroughbred Holstein bull. In this way we got some very fine calves.

Our neighbors, who were shipping milk were buying their cows, but as the kind of cows we wanted cost too much for us to buy, we decided to raise them. We soon bought a thoroughbred bull, and each year kept all the heifer calves from our best cows, feeding them on new milk for two or three weeks sometimes buying skim milk of neighbors who made butter, and supplementing the milk with hay tea and linseed meal until they were old enough to live and grow on the grain, and grass, and hay.

Our experience has been, that when we have sold our milk, it has been more profitable to raise our cows, so we make the selections in breeding we wish to, even if it costs more to feed the young calves. In keeping a dairy of forty cows, I would raise eight or ten heifer calves from my best cows, and I would the cows served with a bull from a cow also noted for her good qualities.

It affords one greater pleasure to care for a fine herd of thoroughbred cows, and if they have been bred for the purpose which you want them, by a process of selection extending through many years,

it is evident that they will be more profitable.

Our cows in the winter are fed hay in the morning, grain at noon and silage at night after milking. The grain ration we like the best is composed of two parts wheat bran and one part cotton seed meal, but we sometimes feed hominy and gluten, if we can reduce the cost of our milk by doing so. In the coldest weather we water the cows in the stable. Spring water is brought to the barn in pipes, and fixtures have been put in for running the water through the mangers. The water is also conveyed to the small building attached to the stable, in which is the vat for cooling milk, and a place for washing the cows.

TAINT IN MILK.

During the experiment proper a profit of but 17 cents was made on the increase in weight over the cost of feed used in making it with the lambs in lot 1. With the lamb in lot 2 it was \$2.72, and with those in lot 3 it was \$4.30. Happy is the country that can furnish foods so cheaply as to make any profit possible on the increase weight made during the fattening period.

The cash returns for 35 lambs, for one died during the experiment, was \$137.06. The entire outlay for the lambs and for the feed fed to them was \$111.45. Hence, there was a profit on the 36 lambs of \$25.61 or 71 cents per lamb.

TAINT IN MILK.

It is evident that they will be more profitable.

Our cows in the winter are fed hay in the morning, grain at noon and silage at night after milking. The grain ration we like the best is composed of two parts wheat bran and one part cotton seed meal, but we sometimes feed hominy and gluten, if we can reduce the cost of our milk by doing so. In the coldest weather we water the cows in the stable. Spring water is brought to the barn in pipes, and fixtures have been put in for running the water through the mangers. The water is also conveyed to the small building attached to the stable, in which is the vat for cooling milk, and a place for washing the cows.

TAINT IN MILK.

During the experiment proper a profit of but 17 cents was made on the increase in weight over the cost of feed used in making it with the lambs in lot 1. With the lamb in lot 2 it was \$2.72, and with those in lot 3 it was \$4.30. Happy is the country that can furnish foods so cheaply as to make any profit possible on the increase weight made during the fattening period.

The cash returns for 35 lambs, for one died during the experiment, was \$137.06. The entire outlay for the lambs and for the feed fed to them was \$111.45. Hence, there was a profit on the 36 lambs of \$25.61 or 71 cents per lamb.

TAINT IN MILK.

During the experiment proper a profit of but 17 cents was made on the increase in weight over the cost of feed used in making it with the lambs in lot 1. With the lamb in lot 2 it was \$2.72, and with those in lot 3 it was \$4.30. Happy is the country that can furnish foods so cheaply as to make any profit possible on the increase weight made during the fattening period.

The cash returns for 35 lambs, for one died during the experiment, was \$137.06. The entire outlay for the lambs and for the feed fed to them was \$111.45. Hence, there was a profit on the 36 lambs of \$25.61 or 71 cents per lamb.

TAINT IN MILK.

During the experiment proper a profit of but 17 cents was made on the increase in weight over the cost of feed used in making it with the lambs in lot 1. With the lamb in lot 2 it was \$2.72, and with those in lot 3 it was \$4.30. Happy is the country that can furnish foods so cheaply as to make any profit possible on the increase weight made during the fattening period.

The cash returns for 35 lambs, for one died during the experiment, was \$137.06. The entire outlay for the lambs and for the feed fed to them was \$111.45. Hence, there was a profit on the 36 lambs of \$25.61 or 71 cents per lamb.

TAINT IN MILK.

During the experiment proper a profit of but 17 cents was made on the increase in weight over the cost of feed used in making it with the lambs in lot 1. With the lamb in lot 2 it was \$2.72, and with those in lot 3 it was \$4.30. Happy is the country that can furnish foods so cheaply as to make any profit possible on the increase weight made during the fattening period.

The cash returns for 35 lambs, for one died during the experiment, was \$137.06. The entire outlay for the lambs and for the feed fed to them was \$111.45. Hence, there was a profit on the 36 lambs of \$25.61 or 71 cents per lamb.

TAINT IN MILK.

During the experiment proper a profit of but 17 cents was made on the increase in weight over the cost of feed used in making it with the lambs in lot 1. With the lamb in lot 2 it was \$2.72, and with those in lot 3 it was \$4.30. Happy is the country that can furnish foods so cheaply as to make any profit possible on the increase weight made during the fattening period.

The cash returns for 35 lambs, for one died during the experiment, was \$137.06. The entire outlay for the lambs and for the feed fed to them was \$111.45. Hence, there was a profit on the 36 lambs of \$25.61 or 71 cents per lamb.

TAINT IN MILK.

During the experiment proper a profit of but 17 cents was made on the increase in weight over the cost of feed used in making it with the lambs in lot 1. With the lamb in lot 2 it was \$2.72, and with those in lot 3 it was \$4.30. Happy is the country that can furnish foods so cheaply as to make any profit possible on the increase weight made during the fattening period.

The cash returns for 35 lambs, for one died during the experiment, was \$137.06. The entire outlay for the lambs and for the feed fed to them was \$111.45. Hence, there was a profit on the 36 lambs of \$25.61 or 71 cents per lamb.

TAINT IN MILK.

During the experiment proper a profit of but 17

**POULTRY.****Boiled Grain.**

Some growers fatten their fowl upon boiled grain. The cooking makes it more easily digestible.

Two quarts of oats boiled make three and one-half quarts; two quarts wheat make five quarts; two quarts rye make seven and one-half quarts. This equivalent will assist in making rations of cooked grain.

**Good Bulky Food.**

The late growth of grass, if cut now will make poultry food this winter. Scald it and let it stand over night. The next morning add mixed ground grain.

A bucket of hay with a quart of ground grain will be enough for about thirty hens. Hens will do very well fed on it if given no other green food.

**Turkey History.**

Turkey is from a Hindoo word meaning peacock, and at the time of the discovery of America the turkeys imported from the new continent were called American peacocks. The Jew poultry merchants who adopted the Hindoo name, called them "tukhi," which became the modern turkey. The word was formerly spelled "turky."

**Roup.**

One of the most dreaded diseases among poultry is that of roup, which usually begins with a cold. All fowls are subject to colds, as well as humanity, and should have the same attention that we give to ourselves; for should we neglect to apply a remedy when we take cold the result might be quite serious. The same will be applicable in case your fowls take cold, which may be brought about in numerous ways, viz.: roosting in damp quarters, cold draughts of air. The affected fowl should be removed and placed in a dry coop. Cleanse the discharge from the air passages every day and bathe the head and throat in kerosene every day. The small syringes sold for the purpose by the supply houses is convenient. Severe cases should be fed with soft food. Only valuable fowls are worth spending much time to cure.

**Keeping Eggs.**

ED. MASSACHUSETTS PLOUGHMAN:  
Dear Sir: Having long been a reader of your excellent paper I venture to ask a question: How can I tell good eggs, and is there a way to pickle eggs, which you can recommend? I want plenty of eggs for Thanksgiving and the next two months. C. C. SULLIVAN.

Hudson, Mass.

[The following is a sure way to preserve eggs sufficiently well for most cooking purposes: Dissolve one pint of fresh slacked stone lime and a pint of salt in three gallons of water, by boiling. Drain off and it is ready for use. Put the eggs in carefully when fresh, so as not to crack the shells. Eggs pickled in this will keep well and are nearly as good as fresh eggs for frying or boiling, but not quite so good for cooking purposes. Eggs may be kept in a lime solution in a butter firkin as well as a barrel. The key may be kept in a cool place. It is best to put the eggs all in at a time, making a fresh solution of lime when fresh eggs are put in, so that the fine particles of lime will coat the eggs and exclude the air. As to testing eggs, it is no use to try to preserve eggs which are at all doubtful. Take fresh ones. Eggs are tested by holding up to a light, also by floating in salt water. Fresh eggs sink deepest. Ed.]

**Dressing and Marketing.**

Everybody who goes to market to buy poultry naturally picks out the best he can see, and hesitates to buy poor looking stuff at any price. Hence poultry that makes a good show always sells easily, and at better prices. The poultry should be dressed and packed according to some definite plan so that the lot will be uniform. If there are a few poor birds they should be kept at home; they will injure the impression made by the rest of the crate.

Do not feed for twenty-four hours before killing. The approved method of killing is to make a cut at the back of the roof of the mouth with a double-bladed knife or lancet. The blade is passed through the end of the backbone, dividing it and causing instant death. There should be free bleeding or the meat will not appear well or keep well. A great many fowls are sent to market killed in the old-fashioned way of cutting off the head. Prepared in this way there is, of course, some loss of weight. For all New England markets fowls are wanted dry picked. Private customers will usually make no objection to scalded fowls. To dry pick begin while the body is still warm. Commence with tail and wing feathers, then breast and back, and finally the legs. If the feathers are to be sold, sort them according to kind

and color. After picking see that the body is washed clean, then hang up to drain and cool.

Never pack until the animal heat is all out. Better kill them the day before packing and let them hang over night. Poultry sent to Boston is generally packed in boxes and crates, which are considered better than barrels in which the Western fowls are packed. A layer of clean straw is placed on the bottom, and the fowl is placed breast down, shoulders toward the end of the box, and the head bent under the body.

Dovetail and arrange the carcasses in each row so that they will fit together firmly. Put a layer of straw over the first layer of chickens and pack the second layer, etc. Fill all spaces with straw, and pack the box tight enough to avoid shaking of the contents while en route.

Choice shipments are sometimes wrapped, each fowl separately in brown paper. On the outside of the box the address should be printed plainly, also the name of the shippers and the list of what the box contains. A regular shipper soon fixes his reputation, good or bad, and his stock is sought for or avoided accordingly.

**Poultry Notes.**

New corn will make pullets lay.

Keep fowls at least twenty-four hours without food before killing.

Don't get too much fat on table poultry. Customers are likely to object to paying for blubber.

Nothing like personal attention to make hens pay. No cheap help can take the owner's place.

If fowls are to be scalded have the water nearly boiling hot. Soak quickly once or twice to include all feathered parts.

Old cocks make good roasts or fricasses if well fattened. Feed them well on corn at least a week longer than younger birds.

**Little Giant Separators**

have been responsible for a new era and advancement in dairy and creamery practice. It consists principally in the farm use of the Separator, which keeps all the fresh milk at home fresh and clean, where it can be fed to the best advantage and greatest profit. The little pamphlet, "THE MOODY-SHARPLES SYSTEM," explains the advantages of the separator.

P. M. SHARPLES,

BRANCHES: Omaha, Neb., West Chester, Pa., Elgin, Ill., St. Paul, Minn., Dubuque, Iowa, San Francisco, Cal.

100 acres  
L. 100x15  
No houses  
7 bldgs pro-  
mises to  
3 miles to 3  
Dawson  
16x24, 100  
F. boiler, en-  
gines, cutter,  
M. Mill  
A. Main  
I. to store,  
raspberries,  
dry bed, fires  
rocks, water  
Investiga-

N.—22 acres  
L. 100x15  
No houses  
7 bldgs pro-  
mises to  
3 miles to 3  
Dawson  
16x24, 100  
F. boiler, en-  
gines, cutter,  
M. Mill  
A. Main  
I. to store,  
raspberries,  
dry bed, fires  
rocks, water  
Investiga-

hours. At the end of this time I give dried thoroughbreds the first year, then dispose of your common stock, and you will have a good start of thoroughbred stock at a reasonable outlay. A still cheaper way can be taken by buying a sitting or two of eggs. You can get eggs from good stock for one dollar and fifty cents to two dollars and fifty cents a sitting, but that puts you back one year later; but while you are getting your start from your eggs, you need not be idle. Cultivate your common hens; dispose of all small and old ones; kill and sell also all males. Get one or two good vigorous thoroughbred males of a larger variety, and you will be surprised at the improvement in your chicks; or if your hens are of large variety that have not vigor, by too close inbreeding, get males from a more vigorous, lively variety, and it will help wonderfully, and add much new vigor to your chicks. I advise following up this plan until you can do better.

I have seen in Farm-Poultry the advertisements and praises of the gigantic Pekin ducks of Weber, Hallock, Rankin, etc., but I don't think that any duck can beat (I don't say equal) the Muscovy as to size and flavor, hardiness and beauty, bringing up all the breeds of ducks.—Farm Poultry.

Another very important point is, do not try to do too big a business. Remember, poultry will not stand mobbing any better than the Cubans. The colony plan works excellently, and you can keep a much greater number if you can divide your flock in colonies. What I mean is this: You may have seventy-five or one hundred around home, and you probably have a barn or sheep house at a distance. Take a few hens and young chickens to them, and confine them until they become accustomed to their new home. Feed them well, and you will soon have a fine flock of fowls. I have known this plan to work very successfully in a number of cases.

In finding a market for your fowls and eggs, sell to private customers where you are situated so you can go to town once a week. I will give you the plan we follow, and find it works to perfection. We have customers who take eggs every week, and we deliver them every Saturday morning, and get for them just what the grocer men sells eggs for, which is always two to four cents more per dozen than our neighbors get who sell to stores, and we have never had enough to supply the demand. As to selling poultry, we always have it engaged before we kill it, and never take any to town unless we have it engaged and know just where we sell it. In delivering on Saturday our customers will ask us if we can bring them a chicken on the following Saturday, and if we can we will them so, and what kind we can bring. The former is absolutely imperative to success.

The second is to be greatly desired. As to the third, unless the contemplative keeper takes the precautions necessary, if he misses any of his flock he needn't be surprised. THE DUCK HOUSE.

I have a duck house twelve by twenty-five feet, with a pitch roof. It is built of yellow and white pine, and elevated some sixteen inches to two feet above the ground. The ducks like to run under it on a very hot day, and there the air has free circulation. The house may be of any height, but I prefer eight feet at the high end. The windows are about nine feet long by three feet high. The door is placed between the two windows, and is reached by steps. My duck house is located on a hill, making it further from the ground at one end than the other on a level, but the hill, making it further from the ground at one end than the other; I board up part of the space between the floor and the ground at the lowest end because it is left open the ducks will lay back in it, and the eggs could not be reached except by a long pole, which would ruin them for hatching purposes. The roof I cover with two-ply tar paper.

Chickens from the late summer batches are ready to caponize in October and November, and will be ready to bring good prices in the spring. Two to three months is the age to perform the operation.

Anybody who knows anything about the subject knows that ducks are much harder than chickens. To be sure, they do not lay as many eggs as hens, but I believe that anywhere in the market ducks bring higher prices than chickens. Ducks do not need such an elaborate house as hens.

MANAGEMENT OF LAYING, SITTING AND LITTLE DUCKS.

Muscovy ducks are poor layers. If left to themselves they will lay at the most twenty eggs, and once I had a duck that laid two eggs only, and then went to sitting; and it is not at all infrequent to have them lay no eggs at all, and then incubate on the bare floor. As a rule the duck picks the down from her breast and lines the nest with it. For nests I prefer barrels laid on their side, although anything may do that will keep the ducks apart.

When a duck goes to sitting she may be told from the others when off the nest by the curious noise she makes.

She shrivels herself up, the nakedness around the head being bright yellow or saffron looking instead of clear red, and when another duck approaches with a sign of hostility she lowers her head, and with a loud whistle, runs at her, making herself disagreeable. If the duck is disturbed on the nest she hisses not unlike the blowing of a pair of bellows; and if the finger is put towards her, she will seize it, generally making that organ ache; but, as to all things, there are exceptions, and some ducks will be as gentle as a Cochinchin hen. The incubation lasts from twenty-nine to thirty-five days. When the ducklings are all out they should be let alone for twenty-four

hours. At the end of this time I give dried thoroughbreds the first year, then dispose of your common stock, and you will have a good start of thoroughbred stock at a reasonable outlay. A still cheaper way can be taken by buying a sitting or two of eggs. You can get eggs from good stock for one dollar and fifty cents to two dollars and fifty cents a sitting, but that puts you back one year later; but while you are getting your start from your eggs, you need not be idle. Cultivate your common hens; dispose of all small and old ones; kill and sell also all males. Get one or two good vigorous thoroughbred males of a larger variety, and you will be surprised at the improvement in your chicks; or if your hens are of large variety that have not vigor, by too close inbreeding, get males from a more vigorous, lively variety, and it will help wonderfully, and add much new vigor to your chicks. I advise following up this plan until you can do better.

I have seen in Farm-Poultry the advertisements and praises of the gigantic Pekin ducks of Weber, Hallock, Rankin, etc., but I don't think that any duck can beat (I don't say equal) the Muscovy as to size and flavor, hardiness and beauty, bringing up all the breeds of ducks.—Farm Poultry.

Another very important point is, do not try to do too big a business. Remember, poultry will not stand mobbing any better than the Cubans. The colony plan works excellently, and you can keep a much greater number if you can divide your flock in colonies. What I mean is this: You may have seventy-five or one hundred around home, and you probably have a barn or sheep house at a distance. Take a few hens and young chickens to them, and confine them until they become accustomed to their new home. Feed them well, and you will soon have a fine flock of fowls. I have known this plan to work very successfully in a number of cases.

In finding a market for your fowls and eggs, sell to private customers where you are situated so you can go to town once a week. I will give you the plan we follow, and find it works to perfection. We have customers who take eggs every week, and we deliver them every Saturday morning, and get for them just what the grocery men sells eggs for, which is always two to four cents more per dozen than our neighbors get who sell to stores, and we have never had enough to supply the demand. As to selling poultry, we always have it engaged before we kill it, and never take any to town unless we have it engaged and know just where we sell it. In delivering on Saturday our customers will ask us if we can bring them a chicken on the following Saturday, and if we can we will them so, and what kind we can bring. The former is absolutely imperative to success.

The second is to be greatly desired. As to the third, unless the contemplative keeper takes the precautions necessary, if he misses any of his flock he needn't be surprised.

THE DUCK HOUSE.

I have a duck house twelve by twenty-five feet, with a pitch roof. It is built of yellow and white pine, and elevated some sixteen inches to two feet above the ground. The ducks like to run under it on a very hot day, and there the air has free circulation. The house may be of any height, but I prefer eight feet at the high end. The windows are about nine feet long by three feet high. The door is placed between the two windows, and is reached by steps. My duck house is located on a hill, making it further from the ground at one end than the other on a level, but the hill, making it further from the ground at one end than the other; I board up part of the space between the floor and the ground at the lowest end because it is left open the ducks will lay back in it, and the eggs could not be reached except by a long pole, which would ruin them for hatching purposes.

Eggs are to be laid in a lime solution in a butter firkin as well as a barrel. The key may be kept in a cool place. It is best to put the eggs all in at a time, making a fresh solution of lime when fresh eggs are put in, so that the fine particles of lime will coat the eggs and exclude the air. As to testing eggs, it is no use to try to preserve eggs which are at all doubtful. Take fresh ones. Eggs are tested by holding up to a light, also by floating in salt water. Fresh eggs sink deepest. Ed.]

CONSTITUTION.

Anybody who knows anything about the subject knows that ducks are much harder than chickens. To be sure, they do not lay as many eggs as hens, but I believe that anywhere in the market ducks bring higher prices than chickens. Ducks do not need such an elaborate house as hens.

MANAGEMENT OF LAYING, SITTING AND LITTLE DUCKS.

Muscovy ducks are poor layers. If left to themselves they will lay at the most twenty eggs, and once I had a duck that laid two eggs only, and then went to sitting; and it is not at all infrequent to have them lay no eggs at all, and then incubate on the bare floor. As a rule the duck picks the down from her breast and lines the nest with it. For nests I prefer barrels laid on their side, although anything may do that will keep the ducks apart.

When a duck goes to sitting she may be told from the others when off the nest by the curious noise she makes.

She shrivels herself up, the nakedness around the head being bright yellow or saffron looking instead of clear red, and when another duck approaches with a sign of hostility she lowers her head, and with a loud whistle, runs at her, making herself disagreeable. If the duck is disturbed on the nest she hisses not unlike the blowing of a pair of bellows;

and if the finger is put towards her, she will seize it, generally making that organ ache; but, as to all things, there are exceptions, and some ducks will be as gentle as a Cochinchin hen. The incubation lasts from twenty-nine to thirty-five days. When the ducklings are all out they should be let alone for twenty-four

hours. At the end of this time I give dried thoroughbreds the first year, then dispose of your common stock, and you will have a good start of thoroughbred stock at a reasonable outlay. A still cheaper way can be taken by buying a sitting or two of eggs. You can get eggs from good stock for one dollar and fifty cents to two dollars and fifty cents a sitting, but that puts you back one year later; but while you are getting your start from your eggs, you need not be idle. Cultivate your common hens; dispose of all small and old ones; kill and sell also all males. Get one or two good vigorous thoroughbred males of a larger variety, and you will be surprised at the improvement in your chicks; or if your hens are of large variety that have not vigor, by too close inbreeding, get males from a more vigorous, lively variety, and it will help wonderfully, and add much new vigor to your chicks. I advise following up this plan until you can do better.

I have seen in Farm-Poultry the advertisements and praises of the gigantic Pekin ducks of Weber, Hallock, Rankin, etc., but I don't think that any duck can beat (I don't say equal) the Muscovy as to size and flavor, hardiness and beauty, bringing up all the breeds of ducks.—Farm Poultry.

Another very important point is, do not try to do too big a business. Remember, poultry will not stand mobbing any better than the Cubans. The colony plan works excellently, and you can keep a much greater number if you can divide your flock in colonies. What I mean is this: You may have seventy-five or one hundred around home, and you probably have a barn or sheep house at a distance. Take a few hens and young chickens to them, and confine them until they become accustomed to their new home. Feed them well, and you will soon have a fine flock of fowls. I have known this plan to work very successfully in a number of cases.

In finding a market for your fowls and eggs, sell to private customers where you are situated so you can go to town once a week. I will give you the plan we follow, and find it works to perfection. We have customers who take eggs every week, and we deliver them every Saturday morning, and get for them just what the grocery men sells eggs for, which is always two to four cents more per dozen than our neighbors get who sell to stores, and we have never had enough to supply the demand. As to selling poultry, we always have it engaged before we kill it, and never take any to town unless we have it engaged and know just where we sell it. In delivering on Saturday our customers will ask us if we can bring them a chicken on the following Saturday, and if we can we will them so, and what kind we can bring. The former is absolutely imperative to success.

The second is to be greatly desired. As to the third, unless the contemplative keeper takes the precautions necessary, if he misses any of his flock he needn't be surprised.

THE DUCK HOUSE.

I have seen in Farm-Poultry the advertisements and praises of the gigantic Pekin ducks of Weber, Hallock, Rankin, etc., but I don't think that any duck can beat (I don't say equal) the Muscovy as to size and flavor, hardiness and beauty, bringing up all the breeds of ducks.—Farm Poultry.

Another very important point is, do not try to do too big a business. Remember, poultry will not stand mobbing any better than the Cubans. The colony plan works excellently, and you can keep a much greater number if you can divide your flock in colonies. What I mean is this: You may have seventy-five or one hundred around home, and you probably have a barn or sheep house at a distance. Take a few hens and young chickens to them, and confine them until they become accustomed to their new home. Feed them well, and you will soon have a fine flock of fowls. I have known this plan to work very successfully in a number of cases.

In finding a market for your fowls and eggs, sell to private customers where you are situated so you can go to town once a week. I will give you the plan we follow, and find it works to perfection. We have customers who take eggs every week, and we deliver them every Saturday morning, and get for them just what the grocery men sells eggs for, which is always two to four cents more per dozen than our neighbors get who sell to stores, and we have never had enough to supply the demand. As to selling poultry, we always have it engaged before we kill it, and never take any to town unless we have it engaged and know just where we sell it. In delivering on Saturday our customers will ask us if we can bring them a chicken on the following

**MASSACHUSETTS PLOUGHMAN**  
NEW ENGLAND AND JOURNAL OF AGRICULTURE

BOSTON, NOVEMBER 12, 1898.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

A FANCY package is no use unless the produce is also fancy.

WHAT'S the use of finding so much fault with the way the world treats us? Nobody treats everybody just right all the time, why expect better than we can return?

In election time, it is well to bear in mind that other things being equal a candidate is at least none the worse for being a farmer. More of them are needed in the state legislatures.

SAYED a successful farmer: "I had rather get two full crops per year from a single acre than a half crop from two acres and be two years getting that." Yet that farmer might be surprised if told he believed in high farming.

APPLES for shipment to England should include only the largest, soundest apples on No. 1 grade, and the No. 2 grade should include the next best but not the wormy or blighted apples. The fruit should be headed very tightly with a barrel header.

HAVE you a few odd bits of land around the buildings? Now is a good time to occupy them with fruit trees and vines. A cherry tree will almost always flourish in such locations and will give a splendid account of the little piece of waste land it possesses.

THE best line of improvement for a great many farms is to add water to the dry lands and take away some from the wet lands. A little water, more or less, sometimes makes all the difference between a very productive, and a worthless field.

WHEN followed for money and success a city career means tremendous wear and tear of body and brain. A young man of moderate health who would live to be "an old farmer" in the country, stands a good chance of being laid on the shelf in middle life in the city.

THE principle of co-operation is making some progress among the French farmers of recent years. There are some 15,000 associations with nearly three-quarters of a million membership. They buy seeds, grain, fertilizers and implements, getting low prices by large purchases.

TROPICAL fruit culture will be no new thing in the United States after the acquisition of our Spanish dependencies. Already we have half a million almond trees and twenty-one million pineapple plants. The value of tropical fruits grown under the American flag is about \$20,000,000.

SOUTHERN Alaska, British Columbia, and the islands along the coast of both countries seem to offer a good chance for pioneer farming. The country is a good deal like New England, probably has as great a future before it as that thriving, section, yet much of it is wholly unsettled.

THE potato crop of 1898 is of moderate amount and gives no warrant of expectation, either of very high or very low prices. No doubt the quotation will gradually improve as the season advances, but perhaps not enough to compensate for shrinkage and risk from rot. The safest plan is to sell at once if there is fear of loss by rot, otherwise to dispose of the crop gradually till spring, on favorable turns of the market.

WHY should not the children be taught something about the occupation which more than half of them are to follow? Other nations are wiser in this respect. Ex-Governor Hoard of Wisconsin, speaking in the west, says: "There is one important lesson that I have learned from these German farmers—that is, the advantage they derived in their early education in the elements of agriculture in the primary schools of their native land. The nations of northern Europe to-day patriciate yonse the resources of the state by teaching the boys and girls the important elements of agriculture in their primary schools. The effect is to establish an early age an intellectual understanding of the meaning of soil and soil culture. If we are to save and maintain the farm, it must be done by primary education in agriculture. We ought to be ashamed to-day that the poor German peasants have a better agricultural education and judgment than our own farmers' sons." Our agricultural colleges are excellent, and supply us with plenty of agricultural teachers, editors and experimentors and even with a considerable number of educated farmers, but we need also a system by which the mass of the people can readily learn some of the first principles of progressive farming.

## How's This!

We offer One Hundred Dollars reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

F. J. CHENEY & CO., Toledo, O.  
We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honest in all business transactions and are ready to carry out any obligations made by their firm.

WEST & TRUX, Wholesale Druggists,  
Toledo, O.  
WALDING, KINNAN & MARVIN, Wholesale  
Druggists, Toledo, O.

Half's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 75c. per bottle. Sold by all Druggists.

## CURRENT TOPICS.

The noted economist, David A. Wells, died on Saturday last. Mr. Wells is most widely known as an expert on taxation, his earliest writing on this subject being an essay entitled "Our Burden and Our Strength," published in 1864. Its exhaustive treatment of the subject excited widespread attention and its influence was great. He acted as chairman of a congressional commission to consider the subject of raising revenue by taxation at the end of the civil war, and in 1866, he was appointed special commissioner of the revenue, an office created for him. Here he originated many important reforms, among them the creation of the Bureau of Statistics of the Treasury Department. Originally a protectionist, he became later a free trader. He was a prolific writer of books and pamphlets on economic subjects and contributed much to the magazines, especially to the Popular Science Monthly. Some of his more important books were—"Production and Distribution of Wealth," "Robinson Crusoe's Money," "Our Merchant Marine—How It Rose, Increased, Became Great, Declined and Decayed," "A Primer of Tariff Reform," "Practical Economics," "The Relation of Tariff to Wages," and "Recent Economic Changes."

Something of a sensation was caused in Washington on Sunday by an explosion under the east wing of the Capitol, in which is situated the Supreme Court chamber. Although the damage was not as extensive as was at first feared, the building holds such a peculiar place in the regard of the American people that the accident caused widespread regret. The corner stone of the building was laid during President Washington's administration. The British partially succeeded in destroying it during the war of 1812, and it has suffered to a limited extent from fire once or twice since. This latest accident, caused by an explosion of gas, resulted in a marvelously small loss considering the circumstances; the law library which at first was thought to have been irreparably injured, being damaged only to the extent of \$1500. For the first time since 1814, the supreme court last Monday held its session outside of its own chamber.

The returns of the elections last Tuesday show a considerable decrease in republican majorities, which was not unexpected, since this year is the off year, when a reaction usually takes place against the politics of the ruling administration. From the reports now at hand, it is evident that the republican majority in the national house of representatives will be but a small one. New England will be represented in the next congress by three democratic representatives instead of only one as at present. In the state elections, Massachusetts, of course, went republican, Gov. Wolcott being given a handsome majority and the state legislature will be as strongly republican as last year. The greatest interest in state elections centered about the result in New York, where Col. Roosevelt, at the head of the republican ticket, made as gallant a fight as he did at San Juan, and all the forces of Taunman, arrayed against him, failed to bring about his defeat, the state going republican by a majority of 20,000. This victory, following after the defeat of the reform party in New York city, gives great satisfaction to every one who desires honest government. The state election in North Carolina also excited considerable interest, on account of the ill-feeling shown between the whites and the negroes, and the announcement that there has been a democratic landslide in a state previously republican gives color to the statement that it was brought about largely by the intimidation of the colored voters.

A work to which Count Tolstol, the Russian author and reformer, has devoted his time and energy the past five years, is about to bear fruit in this country. An attempt is to be made to establish colonies of the Russian Dhoukoborts in this country and Canada. The Dhoukoborts are a sect similar to the Quakers, opposed to war and fighting. Because of their religious beliefs they have, it is said, suffered much persecution, have been forced into the army and compelled to march continually until they died from exhaustion and exposure.

Aylmer Maude, a disciple of Tolstol, was engaged in business in Moscow, and became interested in these people. Through his influence and energy, added to that of Tolstol, an attempt at colonization in Canada has begun. The czar was bombarded with petitions until he finally consented to their leaving the country. If only the island of Luzon was taken, it could well be said that the Americans were willing to take the best and avoid the responsibility for the remainder. Again if only the island of Luzon were taken, the other islands would very probably be taken by aggressively disposed powers who would prove very undesirable neighbors and serious complications arise.

The despatches indicating the determination of the Washington Administration to annex the entire Philippine group were received with much satisfaction by all classes of business men in Manila. The insurgents are watching the situation with anxious concern. Many influential leaders heartily favor annexation. A considerable faction, however, oppose anything further than a protectorate, and Aguinaldo favors this faction. The best students of the complex Filipino character are steadily becoming more convinced that a conflict with the insurgents is ultimately unavoidable. The Filipinos are apparently unable to understand decent treatment, and many of the natives actually believe that the Americans are afraid of them.

The proposition made by the American peace commissioners at Paris, that Spain should cede to the United States the whole of the Philippine group, receiving in exchange only such an amount of money as had been expended on improvements in the islands, met, of course, with a vigorous remonstrance from the Spanish commissioners. Although Spain protests against this demand of the United States, yet it is doubtful if she will carry her protest so far as to break off the negotiations altogether, though such a report has been current. On the other hand, now that the United States has

# HOUGHTON & DUTTON.

## General Household Needs. LAMPS.

Basement.

## Oil Stoves.



"The Best is the Cheapest." There is not another oil stove sold for less than \$6.00 that will heat so large a room as the BROOKLYN TABLE STOVE. It heats a room 20 feet square for 12 hours with a gallon of oil. Nickel oil tank, black and gilt frame and handsome enough for any room. Price \$3.98 each

3.98

## Decorated China.

First Floor.

Cups and Saucers. 840 Fine China MOUSTACHE CUPS and SAUCERS, in a new shape, full coffee size, in choice French transfer decorations. In every respect equal to any 50c. cup, at only

24c

Jardinières. Special lot of beautiful shaded English, color-glaze, Jardinières in a late shape and very choice colorings. To close at only

69c

Ink Stands. Decorated China Ink Wells in a very desirable shape and very dainty patterns, to go at 21c each

21c

Shaving Mugs. 720 Real China Shaving Mugs, in a choice line of decorations. Your choice while they last at

9c

Salad Dishes. A large variety of fine selected China Salad Bowls, Fruit Bowls, Nut Bowls, etc., all in choice border and spray decorations. Imported to be sold at 50c. each. Special price for this sale

29c

Comb and Brush Trays. One lot of real, imported China Comb and Brush Trays, with fancy embossed work and hand decorations. Special price for the lot only 19c. each

19c

Shoe Brushes, manufacturer's stock of Samples

12c upward

Fancy Silk Garter Elastics.....3-4 yard

8c

All Silk Garter Elastics.....3-4 yard

15c

Corset Steel Protectors.....each

5c

5-inch Rubber Dressing Combs.....

10c

Aluminum Pocket Combs.....

5c

Black Darning Cotton.....dozen

3c

Silk Belting.....3-4 yard piece

3c

Cloth Covered Dress Steels.....dozen

3c

Best 500-yard Spool Cotton.....3c

3c

Black Silk Taffeta Cotton.....piece

8c

Celluloid Side Combs.....a pair

8c

Washington News.

## DIVIDE THE ROAD TAX.

The office of Road Inquiry of the Agricultural Department has just issued a small booklet compiled by the League of American Wheelmen, entitled "Must the Farmer Pay for Good Roads?" It contains much food for thought to those who travel the country roads and haul loads of produce over them. It is well illustrated with photographic reproductions showing the conditions of some of our own roads and some French and other foreign roads, over which enormous loads are hauled, notwithstanding the clumsy vehicles used. The League of American Wheelmen is a powerful organization, consisting of over a hundred thousand members, who are all, of course, enthusiastic on the subject of good roads.

As the demand for good roads becomes stronger, the opinion is becoming more widely held that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

It is well known that the farmers should not be compelled to bear the burden of taxation for the maintenance of the roads.

## Table Cutlery.

200 Sets of Steel KNIVES and FORKS, fork 3 tine, 5 1/2 inch knife blade, cocobolo handles, at only 29c per set

29c

240 Sets of polished steel TABLE KNIVES and FORKS, medium blade, 3-tine FORKS, cocobolo handles, metal cap and bolster, at only 48c per set

48c

100 pairs of CARVING KNIVES and FORKS, 9-inch Boston shaped blade, 2-tine serving fork, with pointed rest guard, stag horn handles, steel cap and bolster, at only 59c per pair

59c

## Banquet Lamps.

Albion Basement.

Banquet Lamps.

With Cupid Figure mounted on large base, with handsome embossed heads, Lamp is fitted with improved center draught burner, and globe tinted and decorated. See illustration. All complete, with globe, for

1.89

1.89

1.89&lt;/

## MARKETS.

## BOSTON LIVE STOCK MARKET.

Cattle steady rates.—Sheep a shade higher.—County hogs 1-8c l per. — Western steady—Calf market 1-4c higher on best.—Milk cows steady.—Horse market unchanged.

Reported for Mass. Ploughman.

Week ending Nov. 9, 1898.

Amount of Stock at Market.

	Cattle.	Sheep.	Hogs.	Pigs.	Sheep.	Hogs.	Pigs.
This week,	2,931	6,393	162	28,159	1,202		
Last week,	3,344	11,322	102	43,330	1,477		
One year ago,	3,820	12,388	102	46,488	1,173		
Horses.....	380						
Total.....	2,931	2,332					

## CATTLE AND SHEEP FROM SEVERAL STATES

	Cattle.	Sheep.	Cattle.	Sheep.
Maine.....	150-360	New York	Cattle.	Sheep.
N. Hampshire 244 169	Rhode Island			
Vermont.....	111 877	Western.....	1,924	1,800
Massachusetts 292 23	Canada.....	210	3,111	
Total.....	2,931	2,332		

## CATTLE AND SHEEP BY RAILROADS, ETC.

	Cattle.	Sheep.	Cattle.	Sheep.
Pittsburg.....	1,440	1,140	Easters.....	267
Lowell.....	2,120	1,200	M. & M. ....	2
B. & A. ....	987	2	Foot & boats, ~	
Total.....	8,931	5,332		

## Values on Northern Cattle, etc.

Steef.—Per hundred pounds on total weight of cattle, \$1.00-\$1.25; second quality, \$1.00-\$1.25; third quality, \$1.00-\$1.25; a few choice ones, \$1.75-\$2.00.

Working Oxen.—Handy steers, — or much according to their use for beef.

Cows and Young Calves.—\$20-\$25 extra for each year older than 30 months.

Sheep.—Thin young cattle for farmers: yearlings \$1.00-\$2.00; two-year-olds, \$1.40-\$3.00; lambs, \$2.00-\$4.00.

Sheep.—Per pound, live weight, 2½c per lb.; dead weight, 3c per lb.; dressed weight, 4c per lb.

Fat Hogs.—Per pound 3½c per lb.; live weight dressed weight, 3½c per lb.; dead weight, 4c per lb.

Fat Calves.—3½c, \$1.00-\$1.25 per lb.; country lots, 7½c per lb.

Calf Skins.—65¢-\$1.30. Dairy skins, 30¢ to 40¢.

Fallow.—Brighton, 3½c-\$1.25 per lb.; country lots, 1½c.

Pelts.—4½c-\$1.00 each; country lots, 25¢-\$0.50.

## ARRIVALS AT THE DIFFERENT YARDS.

	Cattle.	Sheep.	Hogs.	Hoofes.
Watertown, 1,597	5,772	14,311	700	300
Brighton... 1,334	560	12,348	602	80
Total.....	11,121	27,059	1,302	380

## General Live Stock Notes.

The buying of cattle and then live stock was done up as quickly as possible on account of its being an election day still they took time to arrive at the yards.

Prices in cattle were in general as last week.

On sheep and lamb prices we have had a more or less quiet week, and the market has laid down here.

Prices a shade higher.—Hog market favorable to the buying interest, by 1½c.

Calves, good shape from owners, \$1.00.

Several lots were sold at 1½c l on account of competition, but are not likely to be worth more.

Sheep, a shade higher, supply and stiffer prices. Hogs at steady prices with moderate sales unless of excellent quality.

## Cattle, Sheep.

## Cattle, Sheep.

## Name.

## At Brighton.

Z. Berry 24 Swift & Son 2800

W. McDonald 210 way 210

Harris & Fellows 33 150

Massachusetts, Dalton, 20 W. A. Gilman 22

M. D. Holt 31 W. A. Gilman 22 O H. Forbush 26

New Hampshire, At Brighton, J. H. Lewis 32 G. T. Foss 20

J. H. Lewis 33 150 G. T. Foss 20

At Watertown, E. L. Jones 160 W. Lewis 16 F. L. Cotton 20

Brack & Sons 36 W. F. Wallace 62 9 W. H. Morris 200

Vermont, At Watertown, G. H. Spring 289

Swift & Son 307

W. E. Barker 42 W. F. Wallace 280

W. McDonald 210 way 210

J. Hayes 31

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, J. H. Lewis 66 K. Contos 20

A. F. Jones 3 150 W. Lewis 16

F. L. Cotton 20 W. Mills 10

At Watertown, W. F. Wallace 62 9 At Brighton, W. H. Morris 200

Montgomery Beef Co. 289

At Watertown, Swift & Son 2800

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned 2800

Sturtevant & Son 10,110

G. H. Gilmore 17

At Watertown, G. S. Learned

## THE HOUSEHOLD.

## THE RIPENED LEAVES.

Said the leaves upon the branches,  
One autumn day,  
"We've finished our work, and now,  
We can no longer stay.  
So our gowns of red and yellow,  
And our cloaks of sober brown,  
Must be worn before the frost comes  
And we go rustling down."

"We have had a jolly summer,  
With the birds that build their nests  
Beneath the pines;  
And the squirrels that were our guests,  
But we can not wait for winter  
And we do not care for snow;  
When we hear the wild northwester  
We lose our clasp and go.  
But we hold our heads up bravely  
Under the very last,  
And show great spirit and splendor  
As we fly flutter fast,  
In the mellow autumn noontide  
We kiss and say good-bye,  
And through the naked branches  
Then may children see the sky."

Margaret E. Sangster.

## WHEN RUTH WAS HERO.

"Mother, may I go up and stay all night at Grandma's?" Ruthie's mother laid down her work and thought for a moment. It was what Ruth called one of her "nice, comfortable ways." She never said "no" without being very sure that there was some good reason for doing so; so when it was "no" Ruthie understood perfectly that that ended the matter.

"Why, yes, dear," she replied, presently. "I think it will be a very good plan. You can carry up the yarn she asked me to get for her when I was there yesterday, and you might take her a loaf of my fresh, sweet bread. Grandma always thinks that things taste better that have not been made in the house. It is pretty cold, but you can wrap up and walk fast. You will have plenty of time to get there before sunset."

So Ruth put on her warmest coat and her gay little hood, which made her look for all the world like another Little Red Ridinghood, particularly when she had hung her basket over her arm, and, kissing her mother good-by, started off on her two-mile walk. "I'll come down to church with them in the morning," she said, turning back as she reached the door. And then waving her hand, she ran gaily down the path, and went skipping off up the road toward the village.

"How I do love unexpected things!" she exclaimed, giving herself a little hug of satisfaction. "It's lots more fun than knowing beforehand. Grandma will be glad to see me," she went on musing as she trudged over the frozen snow, "and that will be nice. Then grandma's things always taste so good, and Aunt Clara will be sure to let me choose the preserves I like best, and after supper I will get Uncle Charley to crack nuts. He does know how to crack nuts better than anybody I ever saw. I'm real glad Aunt Clara married him! Dear me, it is cold!" And she thrust her hands deeper into her muff, and ran all the way down the hill and through the village and up the next hill before pausing again. She had reached the church by this time, and as she stood there in the biting wind to regain her breath she heard the sound of the organ from within.

"Why, there's Mr. Mace practising!" she exclaimed. "I must slip in and listen just a moment and warm my toes a bit at the same time. I hadn't any idea it was so cold!" And opening the door she stepped quietly in, and curled up in one of the first pews, closing her eyes as she often did while listening to music, which she dearly loved. The church was perched half way up the hill, and some little distance from the nearest house in the village below. People used to laugh about it being hung up there, and would give strangers who asked the reason, all sorts of funny answers; but the real reason was that the queer old gentleman who had given most of the money to build it with, long ago, when Ruth's grandma was a little girl, insisted that it should be in just that spot, because he liked the view, and said that the air was better up there, which perhaps it was.

To Ruth, curled up in the pew, with closed eyes, a funny thing happened; she fell asleep. Coming from the cold and wind into the warm, comfortable church, and listening to the low, soothing music, had sent her off into dreamland before she was even conscious of being sleepy. The music rose and fell and died away. Mr. Mace closed the organ, and, leaving the church, locked the door behind him, never guessing that he had left a little prisoner fast asleep within. Half an hour, an hour, two hours passed, and still Ruth slept on. The sexton came and tended the fire, and went away for the night, and she never moved, then, nor for a long time after. The sun was still shining when she went into the church; something, not the sun, was shining when she finally opened her eyes—something big and red, and it glowed at her through the surrounding darkness. What was it? What could it mean, where was she? Not at home, not in her bed! and yet it was dark, save for that great, glowing eye! Surely the sun must have set!

Ruth sat up and looked about her, bewildered. What was that high thing yonder? It looked like a pulpit—it was a pulpit! Ah, yes, she remembered it all now! She must have fallen asleep while listening to the music, and the red light was the glow from the great stove. But she must get out and go to grandma's at once! And jumping to her feet she walked as quickly as possible, for she was stiff from her cramped position, down to the door, and tried the knob. It was locked fast! and running back into the church, the startled little girl glanced up at the clock, hung within the light from the fire. Ten o'clock! Then she must stay there all night alone!

To say that Ruth was frightened hardly expresses her condition. She was terrified. The great silent church seemed suddenly filled with strange and startling sounds; and the huge, glowing eye, staring at her through the darkness, cast the corners into deeper gloom, and invested them with imaginary horrors.

But suddenly, as she stood there in the

## long aisle, a thought occurred to her. She could ring the bell, as she had often seen the sexton do, and that would certainly bring someone to release her. Springing back into the vestibule, she pushed open the door of the closet beneath the stairs, and grasped the dangling rope. But before she had pulled it once, there came a second thought. If that bell sounded it would rouse the neighborhood for miles around, for it was understood that the ringing of the church bell meant fire. Should she, for a little discomfort to herself, disturb and worry so many persons on this wild winter night? For a moment she stood there, fighting with herself as she had never fought before. Then, dropping the rope, Ruthie turned and went slowly back into the church. If she could only have convinced herself that it was her duty to let someone know where she was! But her mother thought her safe with her grandmother who, in her turn, had no other idea than that she was snugly tucked up in her bed at home. No, there was no one to worry about her. But what should she do? How could she endure it? Then presently she made a discovery, which was that she was very hungry, and that reminded her of the sweet bread in her basket. Eating some of it would help pass the time.

As she sat breaking off little bits and eating, she remembered that she had said the afternoon before—how long ago it seemed—that she liked unexpected things. "I am sure I ought not to complain," she said with a little laugh, "for this is the very most unexpected thing that ever happened to me! How glad I am that I did not ring that bell! If I had by this time there would have been a hundred people hurrying here out of their warm beds into that dreadful cold. How nice and warm it is, and how pretty the shadows on the ceiling are!" She had laid her head back against the top of the pew, gazing up at the roof where the glow from the fire cast a bright reflection. And sitting thus, little by little she drifted away again into dreamland.

An hour, two hours had passed. The wind howled, rising higher and higher; but still Ruthie slept. It shone down the chimney, and presently a wilder gust loosened the imperfectly fastened door of the stove and flung it open, allowing some of the red coals to fall to the floor and roll beyond the zinc. Ruth slept on, but no longer quietly. She dreamed she was Joan of Arc, bound to the stake, with the cruel flames creeping up about her feet. They had not touched her yet, but the smoke stifled her. She turned and coughed, then started up choking, with a wild cry, wide awake now, to the church full of smoke.

Quickly as the stiffened limbs would allow, the little girl made her way into the vestibule, seized the bell rope, and pulled with all her strength. Ding! Dong! ding! dong! Out upon the wild winter wind was flung the sound; faster and faster fell the strokes. "Fire! Fire!" One after another took up the cry, but still the bell kept up its quick, loud call; still Ruth pulled and tugged. And so, tugging and pulling, pale and exhausted, but plucky still, they finally found her.

Yes, she had saved the church; there was no doubt about that. On such a wild night there would be no possible chance for it by the time the fire had been discovered from without.

"It was a mighty lucky thing for us that I locked you in, Miss Ruth," said Mr. Mace when he met her the next day coming out of church. "I think that the village owes me a debt of gratitude, and that I ought to be the hero instead of you, my dear."

But only Ruthie and her mother knew that but for the brave resisting of a sore temptation, the dear old church would have been lying at that moment a mass of ruins; that the real heroism lay, not in the ringing of the bell when she did, but in unselfishly restraining from ringing it when she did not.

"I am glad and thankful that my girl was the means of saving our dear church for us, but I am far more proud of her victory over self. We two know that therein lay the hardest fight and the truest conquest," said Ruth's mother, as she stooped to kiss her after tucking her up the next night. —The Living Church.

Dean Farrar is impressed by the overwhelming output of books, and the task presented at the outset to the person who would be "well read."

To such he says: Make your deliberate choice, and do not attempt to read everything that comes in your way. It is not possible to know something about everything; it is rarely in our power to know everything about anything. But every one who aims at self-culture ought to have selected certain subjects about which his desires to be as well informed as his opportunities permit, amid the vast accumulation of human knowledge there is not a single subject—not one period of history, not one subdivision of any science, not one department of archaeology—which, if one desire to obtain a secure mastery of it, will not require the study of a lifetime. If one wishes to be a student, he must make up his mind not to attempt too much. He must set aside whole realms of knowledge as not coming within the personal range of his limited faculties and the short span of human existence.

Nut brown poplin is here stylishly portrayed with black and brown mixed plaited braid as decoration. The standing collar and pointed front yoke are of maline colored taffeta that comes already tucked for this purpose. The graceful waist is arranged over globe fitting linings, which with the material close invisibly in centre front. The fronts show the fashionable pouch effect which is now strictly confined to the centre and the whole back is laid in single backward turning plait from each shoulder, the bands of waist that outline the front yoke continuing to the lower edge of back. The belt that finishes the lower edge of waist is shaped to point slightly in front and sits well down over the hips.

Even more lasting than the English walking hat is the sailor shape, that is revived again this winter both in velvet and felt. It is quite different from the straw sailor, broader in the brim and higher in the crown, and is elaborately trimmed with wired bows of black taffeta or satin, and at the back a high ruching of the same material. When the brim turns up at the back there are bunches of ribbon or silk, and if the hat is black, black velvet flowers. Fortunately the black sailor are smarter than the colored ones; but there are some very extraordinary colored ones for the sea in the different shades of red and blue, trimmed with velvet or satin of a deeper shade. The big bows that are seen on all these hats are always fastened with some elaborate rhinestone or steel ornament, and if put on the hat in the right way are certainly smart. If they are tied wrong, or put on with an attempt to look coquettish, they lose all look of style, and are not at all effective. All the bows require to be wired, but a very fine wire should be used and put in just at the edge, so as to give the soft appearance. One of the smartest velvet sailors is made of dark blue velvet with shirred brim and soft crown, trimmed with a bow of satin ribbon of a lighter color and a large buckle of jet. The same style in brown has the brim puffed instead of shirred, and is trimmed with black satin ribbon. The brim of both these hats is much wider than the sailors worn during the summer, and the crown is much higher; but the hats require to be worn as far over the face as ever. There are one or two styles of stiff sailors that are much smaller, trimmed with a bunch of

quills and some stiff bows, and these are very dainty, and are especially good for school wear for young girls. Those monstrosities, sailor hats made of jettied tulle or net and trimmed with jettied quills and wings, are utterly tabooed; indeed, there are very few jettied feathers to be seen, and the steel spangled effects that were so popular this spring, are now used only for theatre hats.

The trimming is applied on each front in stylishly curved outlines that seem to connect with the braid on skirt and give the Princess effect now so fashionable.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The trimming is applied on each front in stylishly curved outlines that seem to connect with the braid on skirt and give the Princess effect now so fashionable.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from the inside completing the wrists.

The two seamed sleeves very slightly full at the top are decorated with four rows of lace from

## OUR HOMES.

## WHEN NUTS ARE RIPE.

A crisp wind lifting the gold leaves down  
From the whispering beeches' glimmering  
The gilt sun tanning the walnuts brown  
And tinting the woods with scarlet lights;  
The metallic rasp of the nuts falls,  
The birds sing from the maples; then  
A soft, and thus as the ripe nuts fall—  
And we laugh with the glee of "nutting again."

Then it's over the hills when the day is done,  
And the hawthorn gleams on the wayside grass;

And the webs in the hazel dip with the light.  
And bar the path to the little past.

The hills are silent to the tanager feet.

That romp in the tree to the nutting ground,

But the bays dry ere the nutters meet

Where the treasures of tree and bush are found.

Then it's over the hills when the daylight wanes,

And the heart is light from the happy quest.

Of the burden that cheers while its glad weight

Till the muscles thrill for the joy of rest,

So we watch the gold and the greeb bright,

And echo the squirrel's gay call, when

The hawthorn gleams in the autumn light,

And we dream of the pleasure of "nutting again."

Chicago Record.

## THE MYSTERY OF THE CURTAINS.

We all know that appearances are deceitful. Every one can look back in his life to more than one occasion when, led away by that most delusive thing, circumstantial evidence, he has been firmly convinced, for the time being, of the guilt of some innocent person. The melancholy experience of Mrs. Crumpton is a case in point. She was a kindly, jolly, middle-aged woman, happily married, plenty of money and plenty of friends. The most intimate of these numerous friends was Mrs. Brown, Mrs. Brown and Mrs. Crumpton had been school friends together, and although Mrs. Crumpton now lived in Baltimore while Mrs. Brown lived in New York, the old intimacy had never been allowed to cool. Mrs. Brown was a stately, dignified woman, with a suggestion in her manner of the old school. At the time this episode in their lives begins, Mrs. Brown had been in New Orleans and was thinking of returning home when she received a letter from Mrs. Crumpton.

"Do you know, dear Jane," it began, "it is now over a year since I have seen you. Do manage to give me a little of your time on your way home. We are just getting the house in order for the summer and preparing to go to the country. If we are in the country place when you and John pass through Baltimore, come to us for as long a visit as you can, we will make you comfortable there; if we are still in town, come to us, I beg, and take us as we are; if you do not come, I shall feel as if it is because you do not care to make any exertion to see your old friend. You always had such determination, I remember."

Which letter Mrs. Brown answered by saying,—

"Dear Amelia—We will come to you Thursday of next week. We can stay only the one night, as George is now very anxious to complete the arrangements for the new house. I hope you will be in town and allow me to study the proportion and arrangement of the mahogany room. I am quite determined to have one in the new house exactly like it," etc., etc.

Thursday morning Mr. and Mrs. Brown arrived in Baltimore and found their friends were still in the town house; the carpets were up, the curtains were down, the sofas and chairs done up in covers, the chandeliers swathed in the gaudy white bags that delight the heart of the good southern housekeeper; a tearful odor of tar, turpentine and camphor pervaded the whole house. After such a cordial greeting from Mrs. Crumpton that Mr. and Mrs. Brown quite forgot the momentary feeling of discomfiture caused by the aspect of the house, they were shown to the room called "the mahogany room" by Anne, a maid who had been with Mrs. Crumpton long enough to feel that she owned Mr. and Mrs. Crumpton as well as the whole establishment. This room was the joy and pride of Mrs. Crumpton's life. It was furnished with rare pieces of rich old mahogany, which had been in her family for generations. The ceilings and walls were tinted soft, yellow shades of a lighter tone of mahogany color. The room was generally hung with curtains, a combination of delicious shades of tawny yellow, richly embroidered and heavily lined; these were now put away in preparation for the move to the country, which took place the next day.

That night the two old friends had a long talk, each feeling as though Mrs. Brown would be obliged to take the early train the next morning they must improve their opportunities. When Mrs. Brown finally went to her room, tired out, she found Mr. Brown already in bed in a rather perturbed state of mind. With a bed it certainly is "handsome is that handsome does." Now, the stately mahogany four poster was unquestionably good to look at, but Mr. Brown had found that it was not good to lie upon; the mattress settled into an obstinate hollow in the middle. Mr. Brown, who took a serious view of life in general, and his night's rest in particular, was sitting bolt upright, the picture of woe and despair.

Mrs. Brown, being a woman of resource, proceeded to try and remedy this state of things. "Now, if I only had one of those Marseilles quilts, George," she said, opening and peering into the recesses of a heavy drawer, "I could fold it up and fill that hollow by putting it between the upper and lower mattress. Ah, just the thing!" she cried, triumphantly. "Come, hold the candle, George," and she proceeded with great energy to lift a long pile of what she thought was smoothly folded quilts, and carefully removing two long pins stuck in the top, arranged the pile in the hollow between the two mattresses. After her unwonted exertions she went to sleep and slept the sleep of the just.

The next morning all was hurry and confusion to be in time for the early

train. The trunk firmly declined to shut, and only yielded to the united efforts of Anne the maid, and Mr. Brown when Mrs. Brown majestically sat herself up until the key was turned in the lock.

As the parlor car was nearing New York, Mrs. Brown, who was indigoing in a nap in her comfortable chair, awoke with a start.

"George," she said, "we omitted to remove the quilt from between the mattresses."

That afternoon Mrs. Crumpton was putting on her bonnet, preparing to drive to the country place, when Anne dashed into the room with little ceremony. She was in a state of great excitement. The curtains had disappeared from the guest room!

"Faith," said Oi, "Olive tafted loight bread before, and such stuff as it is!"

"It's no use it will be to look again, ma'am," said Anne, smoothing her apron nervously. "Yesterday, with my own hands, ma'am, I folded them blessed curtains in an old quilt and put them in the lowest drawer of what you call the 'chiffonier.' With two big pins I pinned them. Yesterday with my own ears, ma'am, I heard Mrs. Brown a-saying as she meant to have a room the very likeness of ours. When I was a-tidying the room just now I sees the two big pins on the dresser. 'What's that?' says I, and I turns to the chiffonier drawer. The curtains clean gone! It's a warrant I would be sending, ma'am."

This was poured out without a breath, while Mrs. Crumpton stood aghast.

"A warrant after what, Anne?"

"Atter Mrs. Brown, ma'am, as has our curtains, ma'am," answered Anne undauntedly.

"Leave the room, Anne," said Mrs. Crumpton, in an unusually sharp voice for that amiable woman.

"Leave the room it may be," Anne went on muttering; "it's Mrs. Brown's them curtains, and she a-sitting on the top of the trunk so grand like to shut it over our curtains!"

Mrs. Crumpton pinned her bonnet with trembling hands, and mechanically tied the ribbons in a jaunty bow under her left ear. What could it mean? Anne had been with her for over twenty years; in that time nothing of which she had charge had been mislaid. The woman was faithfulness personified, but the idea that Jane could have taken her curtains, and maybe learn how to make it, for Pat is as good a bye as ever lived and if he loikes loile bread better than biscuit the loight bread he shall have, and that roight at home. So Oi went to Mrs. Lawrence and told her what Pat said.

"Now darlin," says Oi, "would yez be for letting me see a bit of your bread?"

"Certainly, Bridget," says she, as swate as ye plaze, and she showed me four loaves of as pretty bread as yez ever set eyes on. Then she cut a slice from one loaf and spread some fresh yellow butter on it and said, "suppose you eat a piece, Bridget, and see if Pat is a good jadge of bread."

Faith it was fit for a quane, an' Oi towld her so. "And now," says Oi, "maybe yez would be for telling me how yez made it."

"Certainly," says she, an' she wint on, but she didn't talk Oi-ish like Oi do. "Yesterday when I was gettng dinner I boiled six good-sized potatoes in three quarts of wather. While they were boiling I took a large-mouthed jar that holds over a gallon and put into it one-forth of a cup of salt, two-thirds of a cup of sugar and one cup flour; then I poured a little cold wather until the jar was free from lumps. When the potatoes were done I poured the boiling wather from them into the jar; thin after mashing the potatoes until they were very fine I put them in the jar and shirred the mixture thoroughly. Then I put one and one-half cakes of yeast foam in a cup of lukewarm wather to soften. When it became soft, and the mixture in the jar became cool, that is, about as warm as new milk, I added the yeast foam and another quart of wather. This made a galot of the mixture, which is enough for two bakings. I make four loaves at a baking, or three loaves and a pan of light rolls."

"But the flour, darlin," says Oi. "One cup of flour wouldn't be thick all that waither. "No" says she; "it doesn't want to be thick. It looks about like buttermilk. After I added the yeast foam I set the jar on the back of the shiove over night. I shirred it two or three times, during the afternoon, though it is not really necessary, but I like to do it."

Every servant in the house was summond and, superintended by Mrs. Crumpton, carefully searched the room. The curtains were not the e.

Mrs. Crumpton drove to her country place in a subdued and melancholy frame of mind.

In the little sitting room opening out of her bedroom, in the country house, was a photograph frame in which was a collection of photographs of Mrs. Brown. The first was taken with Mrs. Crumpton when she and Mrs. Brown were at Miss. Chicago's school together, two smirking school girl hand in hand. The last was very recent. Mrs. Brown was taken in a black velvet, and was most imposing and dignified. As Mrs. Crumpton looked at this one she seemed to hear Anne's voice saying,—

"And she a-sitting on top of the trunk so grand like to shut it over our curtains!"

She turned away from the photographs with a puzzled, worried look, but the next morning found her studying Mrs. Brown's face again.

During the summer Mrs. Brown wrote to Mrs. Crumpton as usual, and was surprised at receiving no answer.

In the autumn, however, a long letter from Mrs. Crumpton arrived. This letter distressed Mrs. Brown. She feared her old friend who was getting on in life now (Mrs. Crumpton was two years older than Mrs. Brown) must be breaking up! No one could have denied that the letter was incoherent. It began with a burst of affection for her old friend; it spoke of Anne; it dashed off from Anne to that they had only come from the country the day before—only, however, to return to Anne, to say that she feared Anne was not as careful in turning mattresses as she should be! It ended with more expressions of undying affection—but the postscript (which is the moral of this episode) was what Mrs. Brown found the most puzzling. What rhyme or reason could there be in Mrs. Crumpton's writing,—

"P. S.—Remember, Jane, remember, never allow yourself to forget the truth of the old saying: believe nothing you hear, and only half you see."

Spiritual Consciousness

Man is an infinite little copy of God.

This is glory enough for me. I am a man, an invisible atom, drop in the ocean, a grain of sand on the shore.

But, little as I am, I feel that God is in me, because I can bring forth out of my chaos. I make books, which are creations.

I feel that in myself the future life,

I am like a forest which has been more than once cut down: the new shoots are stronger than ever. I know I am rising toward the sky. The sunshine is on my head. The earth gives me its generous sap, but heaven lights me with the reflection of unknown worlds.

You say the soul is only the result of our bodily powers. Why, then, is my soul more luminous than my bodily powers begin to fail? Winter is on my head, but eternal spring is in my heart.

There I breathe at this moment the fragrance of the lilacs, the violets, and the roses, as twenty years ago. The nearer I approach the end, the more plainly I hear the immortal symphonies of the worlds which invite me.

It is marvellous, yet simple. It is a fairy tale, and yet it is historic. For half a century I have been writing my thoughts in prose and verse, history, and philosophy, drama, romance, tradition, satire, ode and song. I have tried all, but I feel that I have not said a thousandth part of what is in me.

It is marvellous, yet simple. It is a

fairy tale, and yet it is historic. For

half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

and philosophy, drama, romance, tradition,

satire, ode and song. I have tried all,

but I feel that I have not said a thousandth part of what is in me.

It is a fairy tale, and yet it is historic.

For half a century I have been writing my thoughts in prose and verse, history,

</

# FURS Seal Sacques

(TO ORDER)

\$150 to \$250.

SEAL, HUDSON BAY SABLES,  
AMERICAN SABLES and BLACK  
MARTEN our Specialties.  
All Furs sold by correct names, guaranteed  
as represented and marked in plain  
figures.

**KAKAS BROS., 34 Bedford St.**

THE HORSE.

Boston Cooking School.

All ingredients in the following recipes  
should be measured level.

What Star Pointer's Owner Says.

An interview at the late St. Louis Fair, Mr. James A. Murphy, owner of Star Pointer, said in response to a question put to him by one of those present: "I deserve no especial credit for having brought Star Pointer up to his present speed. To be sure, he is a better horse than when I paid \$15,600 for him at auction, in Madison Square Garden, a year ago; but I think Pointer's speed is due to the 'nature of the beast' and to no unusual methods in training. It is true that there is a great leap between 2.02 1-2 and 1.59 1-4, a greater leap, I believe, than between 2.30 and 2.02 1-2, but that is neither here nor there. The general methods of training are, I am convinced, in the main correct; and it is simply by following those general rules that we have made of Star Pointer the great horse he is."

"It is extremely difficult to keep a great horse on edge all the time; twice as hard as to keep up a 2.10 or 2.20 animal, and it is this fact which all horsemen do not seem to appreciate. A great horse is constructed somewhat on the principles of a finely jeweled watch, delicate and high strung in all his minutest parts. The very fact that we have paced Star Pointer five times within two minutes makes us so much the more careful. In the same way a Swiss watch is handled quite differently from an alarm clock. The mechanisms are distinctly unlike."

"I don't expect to use Pointer very much longer this season, but am going to winter him at my farm at Park Ridge, thirteen miles northwest of Chicago. The work on the great horse does not end in the winter. Every day is the same routine, the exercise, the rubbing down, with the most painstaking attention to the food the horse eats. The trainer should avoid new-fangled notions. He cannot too rigidly insist upon the rules that have been laid down in the experience of past generations."

"The artificial gaits, such as trotting and pacing, are very trying on the fast horse. The delicate nerve structure and the smaller muscles are affected by the least draft of inclement weather, a slight draft of air or inattention between the heats. These little details are the things that make or unmake a horse."

"Owners of running horses seem to think that it makes no difference whether the horses are attended to or not. They have the idea, which is a strange one to me, that there is a peculiar differentiation between running and the required gaits. This is a complete mistake. Of course, I should not assert trotting and pacing is not a greater strain than the natural gait. I agree with running men in that. But the same treatment which improves a thoroughbred for the harness track ought, it seems to me, naturally and incontrovertibly to improve him in the same way on the running track. The fact is, I believe, that Gentry, Patchen and Star Pointer are in a sense natural pacers, and that running would strain them more than the gaits they use."

"Race horses are race horses, whether it be pacing or trotting or running. And if the running trainers would treat their steeds in the same careful way we treat ours, you may be sure running records would be considerably lowered."

A Good Roadster.

The horse writer in the National Stockman believes the old time Morgan horse may be made to come near filling the coming demand for a good roadster. The wealthy buyers who like to ride want a horse that stands 15 1-2 to 16 hands high, weighing from 1,000 to 1,200 pounds, sound and straight in every way, and easily make 12 miles an hour, and can be put to a 2.30 gait. The Morgan will meet such requirements and be a good horse on the farm also.

Nothing equal to GERMAN PEAT MOSS for horse bedding. Healthy and economical and widely used. C. B. Barrett, importer, 45 North Market street, Boston, Mass.

olding. The more times it is rolled and folded, the lighter and flakier it will be. Care should be taken not to let the butter work through the paste, and if the butter seems to be more on one side than the other, the paste may be folded together lengthwise again, as well as in the three folds. Use as little flour on the board and pin as possible, changing the paste from one place to another on the board frequently, to prevent its sticking. In moving it, lift it over the fingers, having them meet underneath, not putting the tips of the fingers through the paste. Keep the board and pin clean, wiping them off if the pastry sticks to them at all, and flour again. Roll from you most of the time, with a light, delicate touch, as rolling first one way then the other, will break the bubbles of air which render the pastry light.

Puff paste gives the best results if baked before baking. A hot oven is required such as would be used for baking biscuit, with the greatest heat from underneath, and it should be carefully watched and frequently turned so that it will rise evenly. The heat should be reduced after the paste has risen, and it should be baked only a delicate brown. Puff pie can be used for the tops, and for toppings, vol-au-vents, cheese straws, etc.

The lesson given at the Cooking School Wednesday morning, November 9, was devoted to the making of pastry in recognition of the coming Thanksgiving season with its variety of pies. Both Puff and Plain Paste were made, which were used in making Bouchées à la Crème, Mushrooms in Baskets and Chocolate Meringue Pie; Sicilian Sorbet was also made at the lesson. The day was not especially good for making Puff Paste, as it was warm, much better results being obtainable in colder weather. Miss Farmer used a new kind of board at the lesson, which had been recommended for making pastry, as the paste would not stick to it. The board was covered with tin, giving a smooth, clean surface, and the results were fairly successful.

In making pastry, good butter and pastry flour should be used. A light delicate touch produces the best results. The use of ice will not be necessary except in warm weather or when the room in which it is made is warm. If ice is used at all, it must be used all the way through, as the paste softens more quickly after being put on ice and the last condition is worse than the first if the use of the ice is not continued. To chill the pastry, fold it in a napkin, lay it in a pan and put a pan of ice over it and another underneath. Snow may be used in place of ice, it more convenient. Pastry flour is used because it gives a lighter, flakier and more delicate crust than bread flour, although the latter contains more nutriment, but it is not as good as the former. A palette knife is a convenience for mixing. Have the board and rolling pin in good condition, the rolling pin especially, so that it will roll freely and easily. Measurements must be accurate, the flour put lightly into a measuring cup and not shaken down. It is better to weigh the materials than measure them by cupfuls. The lighter the flour, the better the pastry. Butter gives a flavor which no substitute can give, but lard gives a flakiness that the use of all butter does not produce. If lard is objected to, cottonseed may be substituted, using one-third less. The recipe for plain paste is an especially good one, which originated with Miss Farmer and the results are somewhat similar to puff paste. This plain paste may be served for the first course of a dinner in place of canapés.

MUSHROOMS IN BASKETS.—Clean and break in pieces one-half pound mushrooms; cook with three tablespoons butter five minutes, season with salt, lemon juice and white wine (two and a quarter tablespoons of Sunset Sun-tan), dredge with about three tablespoons flour, add two-thirds cupful white stock, one-third cupful cream and the yolks of two eggs slightly beaten. Fill baskets made of puff or plain paste with the mushrooms and serve.

The mushrooms used were the Campestis. They should be rinsed, the stems removed and the caps peeled. If the stems are tender, use them also, but not if tough and woody. The paste should be baked over the bottom of small round dishes or moulds to give the basket shape. Prick them with a fork to prevent blisters forming. If handles are desired, cut short stripes of paste and bake over the sides of a round box to give the curved handles.

CHOCOLATE MERINGUE PIE.—Line a plate with plain paste and build up a

Horse Owners Should Use  
**GOMBAULT'S**

**Caustic  
Balsam**

The Great French Veterinary Remedy.

A SAFE, SPEEDY AND  
POSITIVE CURE.

Prescribed  
exclusively  
by J. E.  
Gombault,  
ex-Veterin-  
arian, given  
to the  
French  
Govt. and  
Army.

SUPERSEDES ALL CANTER OF FIRING  
To produce any scur or blennit. The  
saferst best Blister ever used. Takes the place  
of all Balsams and Ointments. For Rheumatism,  
Sprains, &c. Treated in all cases.

WE GUARANTEE that one table-spoonful of  
this product will produce more actual results than  
any liniment or sprain cure mixture ever made.

Philema S 7035, dropped April 19, 1891.  
Sire, Sophie's Tormentor, sire of 13 in the 14  
lb. list, all testing for us within a year, a son  
of Tormentor, imp., sire of 41 in the list, out  
of Baron's Sophie, imp., test 19 lb. 15.78 oz.  
Philema S dropped her last calf April 15, 1898.  
For the week ending June 5 she gave 263 lbs 5  
oz. of milk, that churned 14 lbs. 9 1/2 oz  
of market butter.

Philema S is a model dairy cow, having that  
lean appearance, slim neck, long, deep body,  
thin thighs, rising pelvic arch, and carries a  
very largeudder running far out on belly and  
well up behind, with just the right sized teats  
perfectly placed, a characteristic of the daughter  
of Sophie's Tormentor. Hood Farm, Lowell,

Mass., Mass.,

nothing equal to GERMAN PEAT MOSS for  
horse bedding. Healthy and economical and  
widely used. C. B. Barrett, importer, 45 North  
Market street, Boston, Mass.

The best way to avoid sickness is to keep  
yourself healthy by taking Hood's Sarsaparilla,  
the great blood purifier.

THE LAWRENCE-WILLIAMS CO., Cleveland, Ohio

futed rim, fastening around the rim a strip of cloth wrung out in cold water, which will keep the rim in place during cooking. For the filling, scald one and two-thirds cupfuls of milk and add it slowly to one and a half squares of melted chocolate. Mix two-thirds of a cupful of sugar with half a tablespoonful of cornstarch. Then combine the mixtures and add three egg yolks, one whole egg slightly beaten, and half a teaspoonful of vanilla. Strain, and pour it into the plate lined with pastry, first brushing the pastry over with white of egg, to prevent the under crust from being heavy. Bake until firm and when cool, cover with a meringue made as follows: Beat the whites of three large, fresh eggs stiff, add gradually four tablespoonsfuls of powdered sugar, then fold in carefully three and a half tablespoonsfuls more of powdered sugar. Flavor with quarter of a teaspoonful of vanilla. This gives a thick meringue on the pie, which may be flattened, if liked, with a knife. Dust it over with powdered sugar and brown in a quick oven for eight or ten minutes. This meringue is unlike an ordinary meringue which requires a slow oven for cooking. The Adams House pies are served with a meringue made like the above.

SICILIAN SORBET.—Drain one can of peaches and press the pulp through a strainer. Add to pulp one pint of orange juice, quarter of a cupful of lemon juice, one and a half cupfuls of sugar, and quarter of a cupful of sherry wine. Freeze, using three parts finely crushed ice to one part rock salt. More or less sugar will be needed according to the oranges. Seven oranges usually give a pint of juice. Apricots may be used in place of the peaches.

The next lesson will be given at the rooms of the Cooking School on Wednesday morning, November 16, beginning at ten o'clock. It will be a lesson appropriate to the Thanksgiving season and will include the preparation of Oyster Bisque, Roast Turkey with Giblet Stuffing, Cranberry and Raisin Jelly, Sweet Potatoes with Sherry, Cauliflower à la Creole, and Fruit Pudding with Currant Madeira Sauce. Single admission fifty cents.

PLAIN PASTE.—Work quarter of a cupful of lard lightly into one and one-half cupfuls of flour, which has been mixed with half a teaspoonful of salt, adding the tips of the fingers. If one has a warm hand, it is better to cut it with a knife. Moisten to a dough with cold water. Then knead, cover and let stand five minutes. Wash and chill quarter of a cupful of butter as for puff paste, using a wooden spoon for this small quantity. Pat and roll the dough out into a long rectangular piece on a floured board, fold in the butter as for puff paste, rolling it out three times, letting it stand after each folding. This plain paste would be good if the butter was not washed, but is much improved by washing the butter before using.

BOUCHEES LATCORE.—Roll puff or plain paste one-fourth of an inch thick, shape into small rounds with a small cutter first dipped in flour, then the rims also cut one-fourth inch thick. Bake, remove the centres, and fill with the following mixture: Rub to a smooth paste, two tablespoonsfuls chopped ham, four tablespoonsfuls chopped cooked chicken, two anchovies and three-fourth tablespoonsful butter. Season with salt, lemon juice and paprika. Moisten with a thick sauce made of one and one-half tablespoonsful butter, two tablespoonsful flour, one-fourth teaspoonful curry powder, and two-thirds cupful milk; add one tablespoonful grated cheese, and stir over the fire until the cheese is melted.

The anchovies come in bottles and should be washed in warm water to remove all trace of the oil. No salt will generally be necessary in the filling, the ham and anchovies giving sufficient. The mixture can be made and yet have it easy to handle, the better and more delicate the pastry will be. A palette knife is a convenience for mixing. Have the board and rolling pin in good condition, the rolling pin especially, so that it will roll freely and easily. Measurements must be accurate, the flour put lightly into a measuring cup and not shaken down. It is better to weigh the materials than measure them by cupfuls. The lighter the flour, the better the pastry is.

Judging from present indications, one would conclude that capes were to be quite as much in favor as in past seasons. Two features are noticed which are new with this season. One is a fullness given at the neck at the back, as a box pleat were laid underneath, and the other is a ruffle, which is as often seen on the cape as on the skirt. Capes are made to suit all ages, and the design does not vary greatly. Our illustration shows the style very clearly. The original is in black kersey, silk lined. This has but one ruffle. The cape is heavily braided. Even the high collar has a finish of the braid.

The list of good shade and lawn trees

is very large, and varies somewhat with different sections of the country.

The one in most general use is the silver maple. It grows with great rapidity, but, after ten or fifteen years, is found to be too large for a small place.

Other popular maples, growing with some freedom, but not quite so fast, and rarely found too large, are the Norway, sugar, sycamore, or Scotch, red, or hard maple, and the ash-leaved maple, or box elder. Very abundantly planted for rapid growth is the so-called Carolina poplar, though it is but an upright form of the Northern or Canadian poplar. It makes good shade in marvelously quick time, but most people tire of it before many years. It is too latty and too large.

The silver-leaved poplar was once

popular from its rapid growth, as was the Lombardy poplar; but they are too large for small places. The balsam poplar is used to some extent, for small places, and has few faults. The two

lindens, European and American, are

the next most generally planted, and,

though they grow large eventually, it

is a long time before they get too large

for small lots. Then come the elms,

the common American white chestnut,

the slippery elm, and the European,

to some extent. Large in time, it is many years before inconvenience is felt in this respect.

The American buttonwood, and the

European plane, also a kind of button-

wood, are popular—especially the latter—but it very soon grows too large for a small place.

The silver-leaved poplar was once

popular from its rapid growth, as was the

Lombardy poplar; but they are too

large for small places. The balsam

poplar is used to some extent, for small

places, and has few faults. The two

lindens, European and American, are

the next most generally planted, and,

though they grow large eventually, it

is a long time before they get too large

for small lots. Then come the elms,

the common American white chestnut,

the slippery elm, and the European,

to some extent. Large in time, it is many

years before inconvenience is felt in this respect.

The American buttonwood, and the

European plane, also a kind of button-

wood, are popular—especially the latter—but it very soon grows too large for a small place.

The silver-leaved poplar was once

popular from its rapid growth, as was the

Lombardy poplar; but they are too

large for small places. The balsam

poplar is used to some extent, for small

places, and has few faults. The two

lindens, European and American, are

the next most generally planted, and,

though they grow large eventually, it

is a long time before they get too large

for small lots. Then come the elms,

the common American white chestnut,

the slippery elm, and the European,

to some extent. Large in time, it is many

years before inconvenience is felt in this

respect.

The American buttonwood, and the

European plane, also a kind of button-

wood, are popular—especially the latter—but it very soon grows too large for a small place.

The silver-leaved poplar was once

popular from